

WIMPOLE<sup>St</sup>

# Reception & Formal Dining

Available  
from 1st Oct 24  
to 30th Sep 25

London's Leading Conference Venue  
All prices exclude VAT

## About us

Whether it's a small dinner party or a conference, we take great pride in the quality of the food that we prepare and present. Our team of chefs apply their imagination, passion and knowledge to ensure that the dishes they create are a delight to the eye and to the palate.

The provenance of our ingredients means a great deal to us. Of course, we want them to be the finest and freshest available, but we also want to know that they are from suppliers with integrity.

That's why we source fish from suppliers dedicated to promoting sustainability and minimising food miles. The butchers we use can trace every link in their supply chain back to the farm. Our cheese comes from artisan makers in the UK who are passionate about their craft.

Wherever possible, our chefs use fruit and vegetables from British growers. And even our tea and coffee is supplied by importers who are as committed to the welfare of the growers as they are to the quality of the product.

Holding an event at 1 Wimpole Street is an investment in the future of UK healthcare. All profits are reinvested into the Royal Society of Medicine's education of healthcare professionals

# Reception Menu

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Please choose the same selection of items for all guests.

## HOT

Marinated salmon and sweet peppers in lemon & fresh herbs brochette

Lightly spiced chilli king prawn butterfly served with a sweet chilli dip

Smoked haddock mini fish cake served with a hollandaise sauce

Grilled tuna fillet and pesto served with celeriac puree on a toasted crouton

Lamb kofta skewer served with raita dipping sauce

Mini cheese beef burger with tomato relish

Spicy chicken lollipop with sweet chilli sauce

Confit Duck & spring onion pancake served with a plum sauce

Provençale vegetable & pesto brochette (v)

Deep fried halloumi skewer served with a lemon yoghurt dip (v)

Spanish tortilla (v)

Mini vegetarian quiche (v)

## VEGAN

Mixed roasted peppers with red pesto on ficelle

North African minted couscous on carrot

## COLD

Rosette of smoked salmon lemon zest on blinis

Tuna tapenade, half a quail egg & tomato on baguettine bread croute

Spicy crab rilette with sweet red pepper on roasted potato cake

Marinated king prawn, avocado mousse ash tartlet & cherry tomato

Duck liver parfait with rhubarb & ginger jam on pain de Mie bread croute

Mini bagel of smoked chicken mousse & garnished with grapes

Parma ham rose with mixed peppers & flat parsley on feuilleté

Smoked duck with sesame seeds served on a baguettine bread croute

Goat's cheese log with beetroot dust on paprika shortbread (v)

Grilled artichoke with humous & chickpea on herb crostini (v)

Aubergine wrapped with sundried tomato & mozzarella (v)

Mixed roasted peppers ragu with red pepper pesto on ficelle bread croute (v)

Six Canapes	£23.00 pp - Min 20 people
Eight Canapes	£30.00 pp - Min 100 people
Ten Canapes	£38.00 pp - Min 100 people

(v) vegetarian (ve) vegan (g-f) gluten-free  
Some items may contain traces of nuts

# Reception Menu

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## VEGAN & GLUTEN FREE

Chargrilled carrot zucchini tower red pepper tapenade

Caviar d'aubergine on rosti potato

Roasted vine tomato, pesto and shallots salsa on grilled zucchini

## DESSERTS

Sable biscuit, passion fruit mousse, candied lime zest

Lemon curd meringue tartlet

Mini fresh fruit tartlet with vanilla cream

Elderflower, blueberry & raspberry dome on lavender & orange shortbread

## POST CONFERENCE RECEPTION:

**1 Hour Drinks and Nibbles Reception £16.50 per person**

Two glasses of house wine, beer, fruit juice or filtered water.

Butter cheese straws, potato crisps, & marinated olives

**1 Hour Drinks and Snacks Reception £19.50 per person**

Two glasses of house wine, beer, fruit juice or filtered water

Butter cheese straws, potato crisps, marinated olives

Tomato & halloumi skewer with a pesto sauce  
Chargrilled aubergine & pepper, balsamic glaze  
Cream cheese stuffed baby peppers

### NETWORKING LIGHT BITES £6.00 pp - Minimum 10 people

#### BAR SNACKS (please pick 2 items)

- Sweet chilli chickpeas
- Salted pretzels
- Roasted sea salt corn
- Vegetable chips
- Butter cheese straws

#### TAPAS (please pick 2 items)

- Marinated black & green olives
- Tomato & halloumi skewer with a pesto sauce
- Chargrilled aubergine & pepper, balsamic glaze
- Cream cheese stuffed baby peppers
- Olive breads sticks wrapped in Parma ham

£3.50 pp - Butter cheese straws, potato crisps and marinated olives

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# Bowl Food Menu

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Pick 1 bowl from each section to make up your menu of 3 bowls for the entire group £26.40.  
Add a sweet option for £7.50. Minimum of 25 people - Maximum 150

## COLD BOWLS

(Pick one)

Cold Poached salmon fillet, wild rocket, shaved fennel salad & tomato chutney

Chicken Caesar salad with ciabatta crouton, egg & baby gem

Plant based shredded duck & Quinoa salad with pomegranate seeds, cucumber & a hoi sin sauce (ve)

## HOT BOWLS

(Pick one)

### Vegetarian & Vegan

Roasted Butternut Squash, sage & feta risotto (g-f)(v)

Plant based vegetable tagine with lemon Couscous (ve)

Sweet potato Katsu curry with coconut rice (g-f)(ve)

### Meat & Fish

Fish & chips with mint, crushed peas & tartare sauce

Sautéed chicken & oyster mushroom Stroganoff served with Pilaf rice (g-f)

Cumberland sausage with truffle mash, thyme

## SWEET BOWLS

Add a sweet option for £7.50 or swap for the cold bowl

Lemon cheesecake, dark chocolate shavings

Chocolate truffle torte, berry compote & vanilla cream

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# Formal Dining

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Please choose the same starter, main course and dessert for all of your guests Includes: Three course meal, one bottle of still or sparkling mineral water per guest. Wine will be charged on consumption. Cheese course is an additional charge

## STARTERS

Crab & salmon rillette, fennel & dill salad with a ciabatta crouton

Roasted tomato soup with pesto cream & confit cherry tomatoes (v)

Salmon & soft herb fish cake in panko bread crumb with wilted baby spinach, served with a lemon butter sauce

Pressed confit chicken & mustard terrine, red onion marmalade & toasted brioche

Marinated aubergine, pepper & courgette salad, basil oil & balsamic glaze (Vegan & gluten free)

Beetroot, caramelised goats cheese, watercress & rocket salad (v)

## DESSERTS

Cappuccino mascarpone tiramisu mousse served with chocolate sauce

Zesty citrus tart topped with a scented orange cream & orange syrup

Belgian chocolate & toasted desiccated coconut tart topped with a mandarin cream

Butterscotch & chocolate cheesecake with honeycomb sprinkles

Passion fruit & mango delice with a tropical compote

Black Forest ganache slice with kirch cream & cherries

Raspberry & strawberry cheesecake with a berry couli

## MAINS

Rump of lamb marinated in rosemary & garlic, thyme fondant, minted pea puree & Madeira sauce

Roasted cod fillet, fricassee of oyster mushrooms & tarragon, salsa verde

Honey glazed duck supreme, fine beans, confit potato & cranberry sauce

Seabass fillet, grain mustard potato cake, sautéed asparagus, brown shrimp & lemon beurre blanc

Corn-fed chicken supreme, carrot puree, thyme chateau potato & Port wine sauce

Poached salmon fillet, shaved fennel & radish salad, buttered cocotte potato served with a dill sauce

## VEGETARIAN OPTION

Goats cheese & red pepper ravioli served with a marinara sauce, sautéed peppers & spinach (v)

Pan-fried gnocchi with vegan pesto, plant-based chicken roasted squash & rocket (Vegan)

Mushroom & pea risotto topped with vegetarian hard cheese (V)

**£60 p.p or £65 p.p includes 1/2 bottle house of wine** Minimum of 20 people  
Last orders at 8pm

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# Soft Drinks

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**STILL & SPARKLING  
TABLE WATER**  
1l £3.80

**SELECTION OF  
FRUIT JUICES**  
3.3l £9.00

**COCA COLA**  
330 ml £2.00

**DIET COKE**  
330 ml £2.00

**COKE ZERO**  
330 ml £2.00

**SPRITE**  
330 ml £2.00

**FANTA ORANGE**  
330 ml £2.00

selection of fruit juices

**FOLKINGTON'S  
APPLE JUICE**  
250 ml £3.15

**FOLKINGTON'S  
ORANGE JUICE**  
250 ml £3.15

**FOLKINGTON'S PINK  
LEMONADE**  
250 ml £3.15

**LUSCOMBE SICILIAN  
LEMONADE**  
270 ml £3.30

**LUSCOMBE LIME  
CRUSH**  
270 ml £3.30

**LUSCOMBE HOT  
GINGER BEER**  
270 ml £3.30

**LUSCOMBE  
ELDERFLOWER  
BUBBLY**  
270 ml £3.30

House spirits and mixers available upon request  
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# Beer & Cocktails

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## SELECTION OF BOTTLED BEERS

330 ml £5.00 per bottle

## SPRING GARDEN

£21 per jug

Vodka, fruity syrup, fresh lemonade and pressed apple juice.

## GIN LEMONADE

£21 per jug

Gin, fresh lemonade and sparkling water

## CARIBBEAN RUM PUNCH

£21 per jug

Dark Rum, orange and pineapple juice, grenadine and lime juice.

## TAPP'D ON THE BEACH

250 ml £6.50 per can

## TAPP'D STRAWBERRY DAIQUIRI

250 ml £6.50 per can

## TAPP'D CLASSIC MOJITO

250 ml £6.50 per can

## TAPP'D APEROL SPRITZER

250 ml £6.50 per can

## TAPP'D WATERMELON

250 ml £6.50 per can

## TAPP'D PINA COLADA

250 ml £6.50 per can

## DARWIN SPARKLE MOCKTAIL

£12.50 per jug

Honey, lemon & orange juice and sparkling water

## ELDERBERRY FIZZ

£12.50 per jug

Elderberry syrup, lime & chilled sparkling water

## ORANGE TURMERIC MOCKTAIL

£12.50 per jug

Orange & lemon juice, coconut sugar, ground turmeric and rosemary

non-alcoholic

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# Wine

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## CHAMPAGNE & SPARKLING WINE

### Prosecco Extra Dry, Azzillo

Italy NV £28.50

A delicately fruity aromatic bouquet with hints of flowers, honey and green apple. Is matched by a fine mousse & a fresh, clean palate 11%

### Ita Prosecco Rose, Veneto

Italy 2020 £28.50

Floral notes of roses and cherries on the palate, persistent bubbles with a smooth finish 11,5%

### Blanc de Blancs, Chardonnay Brut, Louis Changarnier

France NV £30.00

This vibrant Blanc de Blancs uses the best Chardonnay grapes that have been slowly matured to capture a fine mousse and crisp citrus palate preceded by aromas of quince, brioche, and elderflower. A fine aperitif. 11,50%

### Laytons

France NV £41.00

This wine shows fine, consistent bubbles with floral, honeyed fruit aromas white peaches on the palate & an elegant finish. 12,5%

### Taittinger Brut Reserve, France

France 2017 £96.00

Made from 40 % Chardonnay, 35% Pinot Noir and 25% Pinot Meunier, using perfectly matured grapes harvested from over 35 different vineyards. This subtle blend results in a light, elegant and balanced champagne. 12,5%

## WHITE WINE

### Sauvignon Blanc, De Chansac Cotes de Gascogne

France 2022 £25.50

Our House White. A crisp and dry south west France sauvignon with gooseberry notes. 11,5%

### Indesio Pinot Grigio, Venezia

Italy 2022 £26.00

Lemon coloured with a fresh nose of orchard fruits and a hint of spice. Medium body, with note of tropical and citrus fruits. 12%

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# Wine

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**Hamilton Heights Unoaked Chardonnay, Riverland** Australia 2022 **£27.00**

Bright lemon in colour with a fresh nose full of ripe peach and citrus. The palate has a nice weight with flavours of ripe mango, pineapple and peach with a crisp acidity and green apple notes. 13%

**Picpoul de Pinet Sel et Sable, Languedoc** France 2021 **£28.00**

A bright, fresh Languedoc white with fragrant aromas of white flowers, quince, followed by lemon citrus, melon & honey on the palate. 12,5%

**Sauvignon Blanc, Wairau River Marlborough** New Zealand 2022 **£30.00**

Clean & crisp, flavours of grapefruit, gooseberry, herbs & white stone fruit expressive on the palate. 13%

**Odisseia Jean-Hughes Gros, Douro** Portugal 2022 **£30.00**

The nose is bursting with citrus notes such as grapefruit and stone fruit such as white peach, nectarine peel and honeysuckle. 13%

**Albarino 'Genio y Figuria' Attis Bodegas, Galicia** Spain 2022 **£35.00**

The wine is straw yellow in colour with a pronounced peachy nose. The palate is bursting full of ripe fruit flavours of apples, peach and nectarine with a fresh, citrus acidity and a subtle mineral character on the finish. 13,5%

**Sancerre Domaine, Merlin Cherrier** France 2022 **£48.00**

A pale-yellow colour on appearance, with aromas of lemon and tangerine which, with some aeration, can open up into more tropical and coulis characters. salinity. A mineral, elegant and long finish 13%

**Chablis Domaine Gautheron, Burgundy** France 2020 **£50.00**

Fresh, floral aromas, appley fruit and complex, rich mineral character derived from the subtle chalky vineyard soils a balanced citrus finish. 12,5%

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# Wine

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## RED WINE

### De Chansac Old Vine Carignan

France 2022 **£25.50**

Our House Red. A Pays d'Herault, ripe, juicy style of wine full of brambly fruit. 13%

### Hamilton Heights Shiraz, Riverland

Australia 2021 **£26.00**

Bright ruby red in colour, this Aussie Shiraz is bursting full of inviting blackcurrant and blackberry aromas on the nose. Soft tannins give structure to the wine which has a long and polished finish. 13,5%

### Raza Malbec Reserva Selection, Famatina Valley

Argentina 2021 **£28.00**

Smooth, rich and concentrated Malbec from the finest grapes. Maturation in oak barrels give the wine complexity, body & character. 13%

### Odisseia, Jean-Hughes Gros, Douro

Portugal 2019 **£29.00**

It's a well-rounded and layered red with notes of black plum, red cherry and a touch of chocolate. The tannins are ripe and balanced giving structure to this very drinkable wine. 14,5%

### Primitivo Doppio Passo, Salento

Italy 2022 **£30.00**

Fresh and aromatic red with an amazing concentration of plum, blackberry and chocolate flavours backed by naturally light and soft tannins and light acidity. 13%

### Nero D'avola Canapi, Sicily

Italy 2022 **£40.50**

Deep coloured, the nose shows wild cherry, blackcurrant and spice. 13%

### Barolo, Luca Bosio, Piedmont

Italy 2019 **£53.50**

Generous and rich with dark fruits and floral notes. Full bodied with ripe tannins that frame the finish. 14%

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## ROSE

**Santo Antini, Pinot Grigio** Spain 2022 **£24.50**

Very light and refreshing with a delicate pear-drop fruit. Absolutely bright and fresh, terrifically easy to drink. 12%

**Domaine Gavoty Grand Classique, Provence** France 2022 **£35.00**

Crushed summer fruits on the nose and creamy strawberries and redcurrants on the palate, this Provence rose is weighty with a long crisp finish. 13,5%

## PORT

**Fonseca 10-year-old Tawny** Portugal NV **£40.00**

Its smooth silky texture and subtle oak nuances are balanced by a fresh acidity and tannic grip that culminates in long, elegant finish. 20%

**Taylors Late Bottled Vintage** Portugal 2017 **£42.50**

A rich, robust and fruity port, aged five to six years in wood prior to bottling. 20%

## DESSERT WINE

**Chateau Ramon, Monbazillac, Bergerac** France 2017 **£33.00**

The result is a sweet, golden wine with notes of candied orange, honey, saffron, pineapple, mango and dried apricots all balanced by a zesty acidity leaving an elegant finish. 12,5%

**Chateau Les Mingets Sauterns, Bourdeaux** France 2019 **£35.00**

A rich and concentrated dessert wine from hand-harvested Semillon grapes affected by noble rot and mature in oak barrique. It has a concentrated, luscious character, intense flavours of caramelised fruits. 13,5%

House spirits and mixers available upon request  
All prices exclude VAT

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## VINTAGES

Vintages & prices are correct at time of publication; however they may be subject to change. If your wine is no longer available, we will substitute for a similar or better wine at no extra charge

## CORKAGE

Wine £20.00 per bottle and Champagne & Sparkling Wine £25.00 per bottle.  
A bottle for the sake of these charges is 70cl or 75cl. Different size bottles will be charged pro rata.  
Please deliver at least 2 days prior to your event and leftovers collected within one week of the event. Goods left after this, will be subject to a storage charge of £7.50 per case, or part thereof, per week. We do not allow you to bring your own soft drinks, water, minerals, spirits, beers, fortified wines

## PAY BARS

The minimum spend for a pay bar is £250 including VAT and can open at any point throughout the day. If this amount is not met, the difference will be charged to client's final invoice. If you choose to put an amount behind the bar, this does count towards the minimum spend. Please inform your guests that we accept card payments only.

1 Wimpole Street is licensed to serve alcohol until 10.00pm



Contact us